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(54) **LOW-MOISTURE, REDUCED-FAT,
LIPID-BASED FILLINGS**

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(75) Inventors: **James Earl Trout**, West Chester, OH (US); **Dennis Paul Kirkpatrick**, Cincinnati, OH (US); **Benito Alberto Romanach**, Mason, OH (US)

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Correspondence Address:

**THE PROCTER & GAMBLE COMPANY
INTELLECTUAL PROPERTY DIVISION
WINTON HILL TECHNICAL CENTER - BOX
161
6110 CENTER HILL AVENUE
CINCINNATI, OH 45224 (US)**

(57) **ABSTRACT**

Reduced-fat, low-moisture lipid-based fillings. The lipid-based fillings can be used in a variety of food products. The low moisture, reduced fat, lipid-based filling comprises at least about 20% non-digestible lipid and other suitable optional ingredients. The filling has a water activity of less than about 0.6 and has at least about 20% less digestible fat than a comparable full-fat lipid-based filling. In one embodiment, the filling is a cheese filling. The low moisture, reduced fat, lipid-based cheese filling comprises: (a) from about 20% to about 60% non-digestible lipid; (b) from about 20% to about 75% dehydrated cheese powder; and (c) from about 0% to about 55% bulking agent. The fillings can be used with any suitable substrate to form a food product.

(73) Assignee: **The Procter & Gamble Co.**

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